

Asian Chicken Soup

Recipe By Chef Zissie



Cooking and Prep:  15
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Serves:  8

Contains:  

Preference: Meat

Difficulty: Easy

Diet: Low Fat, Low Carb

Ingredients (8)

Main ingredients

- 2 quarts **Empire Chicken Broth** or other chicken stock
- pulled chicken (*optional, from making stock*)
- 4 tablespoons **Gefen Soy Sauce**
- 4 tablespoons finely grated fresh ginger or 12 cubes **Dorot Gardens Frozen Ginger**
- 1 box bean sprouts
- 4 shiitake mushrooms, thinly sliced
- 6 scallions, chopped
- 1 cup baby spinach

Start Cooking

For the Soup

1. Bring chicken stock to a boil. Add ginger and soy sauce and mix well. Let cook for 5 minutes. Turn off heat.
2. In 4 soup bowls add bean sprouts, mushrooms, scallions and spinach. Pour stock on top. Let sit for 1 minute and serve.

Note:

Make sure not to add salt until the end if needed (because the soy sauce adds salt and you probably already added salt to the soup originally). You can use store-bought chicken stock for this, but of course it's not the same!

About Chef Zissie

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<https://www.ou.org/life/food/recipes/>.